**German Flower Cookies**

Ingredients:

- 2 eggs

- 80 grams of sugar (1/3 cup + 1 tablespoon)

- 100 grams of butter, melted

- 1 teaspoon vanilla sugar or vanilla extract

- 350 grams of flour (2 + 3/4 cups + 2 tablespoons)

- 1 teaspoon baking powder

- 1/2 tsp. salt

- 2 teaspoons of powdered sugar

Mix together the eggs, sugar, butter, and vanilla extract.

Add the flour, baking powder, and salt.

Pull the dough together into a ball and knead a few times.

Roll into large balls.

Roll the balls into long rolls. Flatten the rolls. Fold in half the long way. Make cuts along one side. Roll into flower shapes.

Bake in oven at 350 ° F for 15 minutes.

Sprinkle with powdered sugar.

https://www.youtube.com/watch?v=EMDLv\_LQFlI